

## SUGGESTED CURRICULUM FOR UNDERGRADUATE FOOD SCIENCE MAJORS

### Concentration in Food Safety

#### Freshman Year

<b>Fall Semester</b> (16 credits)		<b>Spring Semester</b> (15 credits)	
MATH 104 Algebra, Analytic Geometry & Trigonometry***	3	CHEM 111 General Chemistry for Sci & Eng Majors	4
ENGL WP 112 College Writing	3	◆ BIOL 102 Intro Animal Biology for Non-Biol Sci Majors	4
◆ FD SCI 101 Food & Health	3	COMP SCI 105 Computer Literacy	3
◆ FD SCI 120 Food Preservation Why and How?	3	RES EC 102 Intro to Resource Economics (SB, Suggested)	3
GEN ED Requirement	4	GEN ED Requirement	4

\*\*\*If you get a score of 20 or greater on Math Placement Exam, you do not need to take this course and CHEM 111 can be taken fall semester

#### Sophomore Year

<b>Fall Semester</b> (15 credits)		<b>Spring Semester</b> (16 credits)	
CHEM 112 General Chemistry for Sci & Eng Majors	4	◆ ENV SCI 315 Principal Env Toxicology & Chemistry	3
◆ RES EC 121 Hunger in a Global Economy (SBG)	3	◆ CHEM 250 Organic Chemistry	3
◆ FD SCI 102 World Food Habits	3	RES EC 211 Intro Statistics for the Life Sciences	3
◆ FD SCI 265 Survey of Food Science	3	GEN ED Requirement <sup>1</sup>	4
◆ FD SCI 266 Survey of Food Science Lab	1	General Elective	3
◆ FD SCI 270 Biology of Food in Human Health	3		

<sup>1</sup>FD SCI 261 will be offered on a bi-yearly basis. Students should enroll in this courses either their sophomore or junior year depending upon when the course is offered.

#### Junior Year

<b>Fall Semester</b> (16 credits)		<b>Spring Semester</b> (17 credits)	
◆ PHYSIC 139 Intro Physics	3	◆ FD SCI 466 Hygienic Food Handling or MICROBIOL 310/312 General Microbiology (5cr)	4
◆ BIOCHEM 420/421 Elementary Biochemistry	3	◆ FD SCI 575 Elements of Food Process Engineering	4
◆ BIOCHEM 421 Elementary Biochem Lab	2	◆ FD SCI 261 Food Biotechnology and Nutrition <sup>1</sup>	3
General elective	3	PROGRAM Elective	3
GEN ED Requirement	4	PROGRAM Elective	3

<sup>1</sup>FD SCI 261 will be offered on a bi-yearly basis. Students should enroll in this courses either their sophomore or junior year depending upon when the course is offered.

#### Senior Year

<b>Fall Semester</b> (15 credits)		<b>Spring Semester</b> (15 credits)	
PUBHL 565 Environment Health Practices	3	◆ FD SCI 580 Food-Borne Diseases	3
◆ FD SCI 541 Food Chemistry	3	◆ FD SCI 391A Product Development Project & Seminar	1
◆ FD SCI 544 Food Chemistry Lab	1	◆ FD SCI 561 Food Processing	3
◆ FD SCI 391C Junior Writing <sup>2</sup>	3	◆ FD SCI 563 Processing Laboratory	1
◆ FD SCI 567 Food Microbiology	3	◆ FD SCI 581 Analysis of Food Products	3
◆ FD SCI 566 Food Microbiology Lab	2	◆ FD SCI 583 Food Analysis Laboratory	1
		PROGRAM Elective	3

<sup>2</sup>Fd Sci 391C may be taken fall of either junior or senior year

<b>Program Elective (Choose 3)</b>	<b>Semester</b>	<b>Credits</b>
KIN 110 Human Performance & Nutrition Or Kin 100 Intro to Kinesiology	Both	3
PLSOILIN 120 Organic Farming and Gardening	Both	4
PLSOILIN 185 Sustainable Living	Spring	4
FD SCI 542 Food Chemistry	Spring	3
POL SCI 382 Environmental Policy	Spring	3
PUBHTH 540 Intro to Biostatistics for Public Health	Fall	3

KEY: ◆ Generally only offered the semester listed. ◆ Offered the semester listed on alternate years